



VERDELHO ROUSSANNE 2015

TERROIR COLLECTION

The Harvest

The Roussanne and Verdelho is harvested from the same slope 100m apart from each other on the Paardeberg Mountain. The soil is mainly decomposed granite with some clay in the subsoil allowing for even ripening and good structure in the wine. Both vineyards are picked slightly riper to ensure flavour intensity, whilst still having the high natural acidity of Verdelho to balance the blend.

Cellar Notes & Blending Information

Grape Varietals: Roussanne 50%, Verdelho 50%

Style of Wine: Barrel matured dry white blend.

Vinification: Whole bunch pressed and fermented in seasoned French oak Foudres

Maturation: The wine was aged for 14 months in Foudres on gross lees.

Maturation Potential

The Verdelho Roussanne has the potential to develop for up to 3-5 years.

Tasting Note

Rich and powerful, the wine has notes of lime, pineapple, ginger preserve and savoury oak spice with an underlying mineral edge. The palate is generous, but knitted together with a focussed acidity giving the wine a linear finish.



ALC.	14.5% Vol
RS	1.5 g/l
TA	6.1 g/l
PH	3.30
CLOSURE	Best Quality Cork